

GROPPELLO RIVIERA DEL GARDA CLASSICO 'SAN BIAGIO'

Lombardy, Italy

Selva Capuzza

www.selvacapuzza.it

Method & Production

From organically cultived vines. Luca Formentini was awarded as Green Winemaker of the Year 2021 by Luca Gardini and Giuliano Ferraro. Manual harvest of the Groppello grapes. De-stemming and soft pressing. Seven days maceration. Fermentation in stainless steel using selected yeasts. Six months maturation in stainless steel before bottling, and at least three months bottle refinement.

Tasting Notes

Vibrant and fruit forward. It displays an exuberant nose of small red fruits and a soft yet lively and lingering palate. Fresh and light bodied.

Food Matching

Pairs well with charcuterie and cheese.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
SE0423	Groppello Riviera del Garda Classico 'San Biagio'	Groppello	2023	12.0%	Cork	6x0.75lt	No	No	No	No